

A 2006 Guide to Connecticut Sugarhouses



OPEN TO THE PUBLIC



Connecticut Maple Syrup Is the Best Tasting You'll Find Anywhere

It won't be long when plumes of steam and smoke will rise from evaporators in hundreds of sugarhouses all across Connecticut. This annual rite of spring is eagerly looked forward to by local sugarmakers and their many loyal customers.

The traditional maple sugaring season in Connecticut extends from early February until late March, depending greatly on the weather. Freezing nights and warm, sunny days are necessary to provide good sap yields.

Maple producers, including the ones listed in this brochure, welcome individuals and parents with children during the sugaring season. You may watch the whole process of how sap is gathered and boiled, and smell the hot steam rising off the evaporator.

Be sure to call the sugarhouse ahead of time to see if sap is being boiled into syrup and sold. Besides selling syrup during the sugaring season, this and other maple products may be purchased at many sugarhouses throughout the year.

The Maple Syrup Producers Association of Connecticut, Inc. holds informational meetings in January and November, and publishes a newsletter called "Drop in the Bucket." For more information contact: Chuck Drake, 28 Marshall Street, Windsor, CT 06095 Tel: 860-688-1718.

**Maple Syrup Producers
Association of Connecticut, Inc.
and the
Connecticut Department of Agriculture
Marketing Division**

FAIRFIELD COUNTY

STAMFORD MUSEUM AND NATURE CENTER

39 Scofieldtown Rd., Stamford, CT 06903
203-322-1646

Stamford Museum sugaring season runs February through March 18. Classes are open to school groups during the week. Public drop-ins are welcome. Special event day is Sunday, March 5, 2006, 11 a.m. to 3 p.m. Historic and modern methods of sugaring will be exhibited and demonstrated. Call for more information.

WARRUP'S FARM

Bill Hill
John Read Rd., West Redding, CT 06896
203-938-9403

Visit the log cabin sugarhouse for syrup making demonstrations the first 3 weekends in March, 11 a.m.-5 p.m. Syrup and maple sugar candy available for sale. Visit the barnyard animals. School groups scheduled Tuesday-Friday. Organic farm produce, pumpkins, and flowers available in season.

HARTFORD COUNTY

ARLOW'S SUGAR SHACK

Arlow and Doris Case
101 Bushy Hill Rd., Granby, CT 06036
860-653-3270

Pure Maple Syrup sold in all size containers. Visitors welcome. Sap buckets and tanks for sale, also firewood.

LAMOTHE'S SUGAR HOUSE

The Lamothe Family
89 Stone Rd., Burlington, CT 06013
860-675-5043

e-mail: lamothes.sugar.house@snet.net

web site: www.lamothesugarhouse.com

Maple Syrup, Maple Candy, Maple Cream, Maple Taffy, Granulated Maple Sugar, Maple Sugar & Spice, Savory Maple Sugar & Spice, Maple Coated Nuts and assorted maple gifts. Maple Syrup Equipment, Golden Retriever pups and rabbits. Open year round: Monday-Thursday 10-6 p.m., Friday-Saturday 10-5 p.m., Sundays 12-5 p.m. See maple syrup being made on Saturday and Sundays 1-5 p.m. from mid February to the end of March. Mail order. Master Card and Visa accepted.

LEONARD'S SUGARHOUSE

Raymond Leonard, Jr.
P.O. Box 316, 555 Cherry Brook Rd.,
North Canton, CT 06059
860-693-8514

Maple syrup year round. Sugarhouse opens (Feb.-April call for boiling times). Sugarhouse tours.

NORTHWEST PARK SUGARHOUSE

145 Lang Rd., Windsor, CT 06095
860-285-1886

Maple Syrup. The Sugarhouse, accessible to handicapped, provides weekday group programs and weekend open house activities during February and March. Please call for program schedule or visit our web site www.northwestpark.org.

LITCHFIELD COUNTY

BROOKSIDE FARM II

Kay Carroll and Mark Harran
79 East Chestnut Hill Rd., Litchfield, CT 06759
860-567-3805 or 860-567-3890

Open for visits mid-February through March. Maple syrup sold year round. Please call ahead.

BROTHERS AND SONS SUGARHOUSE

The Schoonmaker Family
Farm Location: 998 Saw Mill Hill Rd.,
Torrington, CT 06790
860-489-2719

Mailing Addr: 998 Saw Mill Hill Rd., Winsted, CT 06098
Maple Syrup in all sizes, maple products, maple gift tins and gift baskets. We ship. Open year-round. Watch syrup being made during February and March. Free informational tours. Sugarhouse is accessible to the handicapped. Groups welcome. Please phone ahead.

COOLWATER SUGARHOUSE

Great Mountain Forest Corp., Windrow Rd.,
Norfolk, CT 06058
860-542-5422

Sugarhouse open in season. Please call ahead. Maple Syrup sales all year.

DUTTON'S SUGARHOUSE

The Dutton Family
28 Sunny Ridge Rd., Washington, CT 06793
860-868-0345

Visitors may watch sap collection and syrup being made during February and March. Groups always welcome. Please call ahead.

GREAT BROOK SUGARHOUSE

Mark Mankin
140 Park Lane, Route 202, New Milford, CT 06776
860-354-0047

Mailing Address: 50 East Street, New Milford, CT 06776

Operated by The Youth Agency, the Sugarhouse is open to the public and syrup is sold year round. Educational tours of the sugaring operation are available. Call for info and availability. Open house weekends, which include displays of early sugaring techniques, are held during March. Please call ahead for dates and time.

LAURELBROOK FARM

Robert and Peter Jacquier
390 Norfolk Rd. & Route 44, East Canaan, 06024
860-824-7529

Maple Syrup. Open all year. Please phone ahead.

KASULAITIS FARM AND SUGARHOUSE

Ray Kasulaitis and Diane Janes
69 Goose Green Rd., Barkhamsted, CT 06063
860-379-8787

Maple Syrup and Maple Products. Open 5 p.m. to 8 p.m. Monday through Friday, 11 a.m. to 4 p.m. Saturdays and Sunday. See syrup being made in mid-February to the end of March. Please phone ahead. Maple syrup sold year-round.

THREE POND MEADOW FARM INC.

Bill and Pat Gerner
240 Ramstein Rd., New Hartford, CT 06057
860-482-3628

e-mail: KLG1@aol.com

Making syrup from February through March. Please call for viewing time. Syrup available year round at the farm or via e-mail.

WOODBURY SUGARSHED

Lou and Carol Berecz & Sons
41 Washington Rd., On Route 47, Woodbury, CT 06798
203-263-4550

Sugarhouse open to the public. Saturdays and Sundays from February 28 through March 28 for maple syrup demonstration hours 1 p.m. to 5 p.m. Open daily year round. Please phone ahead.

WEST HILL SUGARHOUSE

Tim Mandel, Dick Seling, Jack Trumbull
525 West Hill Rd., New Hartford, CT 06057
860-379-9672 or 860-379-7312

Maple syrup for sale year round. Sugarhouse open during the season. Small groups welcome. Please call ahead.

NEW HAVEN COUNTY

BROOKSVALE PARK SUGAR SHACK
542 Brooksvale Ave., Hamden, CT 06518
203-287-2669 www.brooksvale.org
Located off Route 10 near the Hamden/Cheshire line, Brooks-
vale Park is operated by Hamden Parks & Recreation. The
primary use of the sugar shack is to provide educational pro-
grams for Hamden 4th grade classes and school groups from
surrounding towns. Visitors are welcome to stop by the
sugar shack when it is in operation, usually late Feb. to mid-
March. Programs, which include a tour of the sugaring oper-
ation, are available to the public. Call the Park Ranger’s
office for dates and registration.

KETTLETOWN SUGARHOUSE
Aaron Lewis
104 Nelson Rd., Southbury, CT 06488
203-264-9241
Maple syrup for sale. Open on weekends. Please call for
availability and tours.

MAPLE GROVE FARM
Buster Scranton
3424 Durham Rd. (Route 77), Guilford, CT 06437
203-457-1304 or 203-457-0168
We are located 2.1 miles North of Rte. 80 in Guilford. We
have a wood fired evaporator. Syrup, cream and candy sold
during the season (mid Feb.-mid March). Syrup sales year
round as supply permits. Please call ahead.

POND HILL FARM
Bill Wallace
900 Clintonville Rd., Wallingford, CT 06492
203-981-0900

Maple syrup available year-round. Visit our post and beam
sugarhouse adjoining Connecticut’s oldest brick gambrel
farmhouse (John Barton, 1756).
The sugarhouse is open in-season from mid-February
through March. Please call ahead for hours and boiling
times.

WAYNE'S SUGARHOUSE
Wayne and Dana Juniver
89 Cedar Lake Rd., North Branford, CT 06471
203-488-3549
Visitors welcome on weekends (mid February through
March) to see maple syrup being made. Open from 10 a.m.
to 5 p.m. Please call ahead. Maple syrup for sale year round.

NEW LONDON COUNTY


BUREAU’S SUGARHOUSE
Donald and Patricia Bureau and Boys
60 Rowland Rd., Old Lyme, CT 06371
860-434-5787
Web site: www.maplekettlekorn.com
Maple Syrup, Maple Sugar, Maple Cream, Maple Jelly,
Maple Vinegar and Maple Kettle Korn Popcorn. Open all
year. Visitors and school groups welcome.

OWENECO FARMS SUGAR SHACK
John Drum and Frank Grabber
2067 Exeter Rd. (Route 207), Lebanon, CT 06249
860-642-7364
Maple Syrup. Open mid February through March.

TOLLAND COUNTY

ANNUAL HEBRON MAPLE FESTIVAL
Held annually the second weekend in March. (March 11th
& 12th, 2006 and March 10th & 11th, 2007) – Self tours
to the following Hebron Sugarhouses: Hope Valley, Wenzel,
Woody Acres & Winding Brook. See CT Maple Syrup
being made. Enjoy Sugar-on Snow; Maple baked goods,
Pancake breakfast, plus much more. It is a weekend for fam-
ily enjoyment. For information call 860-228-1110 or 860-
228-0246 or 860-649-0841 or www.hebronmaplefest.com

MAPLE FACTS

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- The sugar maple and black maple are the most common trees tapped to produce maple syrup. A tree should be from 30 to 40 years old before tapping and more than 10 inches in diameter.
 - As a rule of thumb, a tree can give as much as a gallon of sap for each tap it has per day.
 - Maple sap is a colorless liquid with a light, sweet taste. Through boiling, the maple taste and amber color are formed. It takes between 30 to 40 gallons of sap to make one gallon of syrup.

BRADWAY’S SUGARHOUSE
Donald and Karen Bradway
Bradway Rd., Stafford Springs, CT 06076
860-684-7112 or 860-684-6876
Maple Syrup for sale year round. Please call ahead. Visitors
welcome.

HURST FARM SUGAR HOUSE
The Hurst Family
746 East St., Andover, CT 06232
860-646-6536
Come visit our newly constructed post and beam sugar-
house on our 36 acre farm. While at Hurst Farm stroll
through our old-fashion Country Store that is stocked full
of our own gourmet products. Maple syrup and maple prod-
ucts, local honey, jams and jellies, relishes, herbs and spices.
Gift baskets made with all of our products. Sugarhouse
opens to the public in season - call for hours. Farm is open
year round with something for every season. Store and sug-
arhouse are handicapped accessible. Please call for schedule
of other seasons.

WINDHAM COUNTY

BATS OF BEDLAM MAPLE FARM
Bob and Pat Dubos
101 Bedlam Rd., Chaplin, CT 06235
860-455-9200
Email: bob_dubos@charter.net
Our maple syrup, maple cream and maple candy are avail-
able at the Willimantic Food Co-op, Champlion’s General
Store, Wild Scallion Market, the UCONN Co-op, the
Coventry Farmer’s Market and at the sugarhouse. Visitors
are welcome. Please phone ahead.

MAPLE GRADES: A

- Light Amber or Fancy Grade has a mild maple taste and is made early in the season. This is considered best for fine maple candy.
- Medium Amber has a little more maple flavor and is made about mid-season.
- Dark Amber, although slightly darker and with a stronger maple flavor, is fast becoming a favored table syrup.

MIK-RAN’S SUGARHOUSE AND SPECIALTY SHOP, LLC
Randall E. King, Sr. & Family
86 Stetson Rd., Brooklyn, CT 06234
860-774-7926
Free demonstration in February and March, weekends 1 p.m. -
5 p.m. Specialty Shop with our maple products, pure maple
syrup, maple candy, maple butter, maple peanut brittle and
many more maple products and beautiful gifts. Shop open
weekends 10-4 year round.

NORMAN’S SUGARHOUSE
Richard and Avis Norman
387 County Rd., Woodstock, CT 06281
860-974-1235 Fax 860-974-0496
e-mail: r.norman@snet.net
Maple Syrup year round. Wholesale and Retail. Maple
Candy and Maple Cream available. Maple Sugaring Equip-
ment and Supplies. Visitors welcome. Please call ahead.

RIVER’S EDGE SUGAR HOUSE
The Proulx Family
326 Mansfield Rd. (Rt 89), Ashford, CT 06278
860-429-1510
e-mail: mapleone@prodigy.net
www.riversedgesugarhouse.com
Come visit our family run sugarhouse located in a rustic set-
ting just 1.5 miles south of Rt. 44. We are open year round.
Visitors may watch syrup being made during February and
March. Groups are welcome. Maple Syrup, Maple Candy,
Maple Cream, Maple Jelly and Honey are available. Please
stop in or call ahead.

SWEET SUE’S SUGAR SHACK
Doug Langer & Family
932 Thompson Rd., Thompson, CT 06277
860-923-9000
Open house weekend March 18th and 19th
Maple Syrup year round. Maple Candy, Maple Cream dur-
ing the season. Please call ahead.

The Sweetest Season of the Year

The first Connecticut harvest starts when the snow is still
on the ground and the nip in the air. Plumes of fragrant
steam and wood smoke from a sugarhouse’s stack tell
you it is the time for maple sugaring! The months of
February and March are prime time for our state’s sugar-
makers as more than 200 sugar-makers produce the
finest tasting maple syrup in the country. Freezing nights
and warm days cause the maple sap to run.

American Indians taught colonial settlers the simple
process of boiling tree sap into syrup and this industry
has flourished to this day. The process involves tapping
into a sugar maple tree with a spout and the sap that
flows out is collected in buckets or runs through a
system of plastic tubing into collection bins. This sap
is collected and poured into an evaporator, usually
wood fired, which boils off the water and leaves sweet
maple syrup. Boiling the syrup even further produces
maple candy.

Use this guide to find Connecticut producers that are
open to the public. Enjoy a great day trip for you and
your family. A fun learning experience is a visit to a
Connecticut sugarhouse, watching and then tasting the
sweet treats supplied to us courtesy of the state’s Maple
Syrup Producers and the maple tree. So, as you drive
along our scenic country roads, when you see the
traditional covered buckets or more modern tubing
running from maple tree to maple tree, plan a visit to a
CT Grown sugarhouse to sample the pure maple syrup,
maple candy and other delightful items that they have
to offer!

For more information, please call the Connecticut
Department of Agriculture, Marketing Division,
165 Capitol Avenue, Hartford, CT 06106,
(860) 713-2503. Please call ahead to confirm the hours
of operation.

F. Philip Prelli
Commissioner
Connecticut Department of Agriculture

